

# BRUNELLO DI MONTALCINO



## TERRALSOLE

*Denominazione di Origine  
Controllata e Garantita*

**VINTAGE:** 2007

**REGION:** Toscana

**GRAPES:** 100% Sangiovese

**ALCOHOL:** 14% vol.

**WINE CHARACTERISTICS:** Brunello, also known as Sangiovese Grosso in Montalcino, is considered the highest quality of all the Sangiovese clones. Made in a gravity-flow winery, Mario Bollag takes cask ageing very seriously with this wine having seen 8 months in 2.2 hl barrels and 16 months in 5.5 hl sized barrels, not to mention a further 6 months of bottle age. That is 30 months total and it shows. Classic garnet in hue the oak influence is evident (but not overbearing) in the aromas of spicy cinnamon, leather, tobacco, licorice and the sour cherry so characteristic of this varietal. The velvety tannins carried through to the long silky finish.

**PAIRS WITH:** Dishes with intense flavors, game, seasoned cheeses pizza, pasta, or on its own.

**AGING:** with a long life, we predict a positive evolution over a 10 year period.

**DRINK:** Drink now thru 2027

**SERVING TEMPERATURE:** 64 °F (18 °C)

**PACKAGING:** 12 bottles ML750

**AWARDS/RATING:** 93 James Suckling; 93 Wine Enthusiast; 92 Robert Parker; 90 Wine Spectator

**TASTING NOTES:** Aromas of blueberries and lavender, follow through to a full body, with velvety tannins and a long and delicious finish. Juicy and satisfying. Polished texture. JS

Big, bold wine bursting with sweet dark cherries, flowers, licorice and sweet spices. There is an immediacy to the fruit that is quite appealing. The aromas and flavors are still vibrant. Readers who enjoy more tertiary complexity will want to cellar the 2007 for at least a few years. WS

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